

Sushi & Sashimi

sashimi 3 pcs sushi 2 pcs

tuna

O-TORO	bluefin tuna belly	25	18
HON MAGURO	bluefin tuna	15	13
BINCHO MAGURO	albacore tuna	12	10

yellowtail

HAMACHI	yellowtail	12	11
KANPAHCI	amber jack	13	12

whitefish

HIRAME	fluke	14	12
MA DAI	red seabream	14	12
KURO DAI	black seabream	11	10

fish

AJI	horse mackerel	14	12
SABA	mackerel	14	12
SAKE	atlantic salmon	10	8
CHINOOK	alaskan king salmon	12	10
UNAGI	fresh water eel	14	12
UNAGI TEMPURA	fresh water eel tempura	16	13

shellfish

HOTATE	hokkaido scallop	12	11
EBI	black tiger shrimp	8	7
BOTAN EBI	botan shrimp	16	14
UNI	hokkaido sea urchin	30	25

octopus / squid

YUDE TAKO	steamed octopus	12	10
IKA	squid	10	8

roe

IKURA	salmon roe	14	13
IKURA QUAIL	salmon roe with quail egg		14
TOBIKO	flying fish roe	10	8
IKURA QUAIL	flying fish roe with quail egg		10

*ask server for seasonal daily fish selection

Dinner

dinner accompanied by miso soup; *futomaki egg, crab, cucumber, shiitake, kanpyo

OMAKASE 8 courses: 1: oyster shooter 2: sashimi 3: karei no karage 4: black angus beef tataki 5: black cod hobayaki 6: asari miso 7: sushi 8: dessert	140
SUSHI OMAKASE chef's top selection, 14 pcs	80
SUSHI chef's selection 12 pcs deluxe, futomaki	40
SASHIMI chef's selection 17 pcs	50
SUSHI & SASHIMI chef's selection 15 pcs sashimi, 12 pcs sushi	85
ASSORTED ROLL spicy tuna roll, tempura roll, salmon roll	30
CHIRASHI chef's selection sashimi, sushi rice	40
BENTO salmon or yakiniku beef, 4 sushi, 4 sashimi, tempura, rice, veg	50
KOBE BEEF wagyu, home made pickles, seasonal side	95
WAFU STEAK AAA black angus, soyu glaze	50
GINDARA black cod saikyo miso marinated, hajikami, yuzu miso	50
SEAFOOD BOWL shrimp tempura, scallop, quail egg, stone bowl	35
NABEYAKI UDON seafood, egg, vegetables, bonito broth	35
UNAJU freshwater eel, kabayaki sauce, sansho powder	35

maki

	handroll	roll
CALIFORNIA	8	10
RAINBOW		16
SALMON AND AVOCADO	9	10
YELLOWTAIL AND SCALLION	8	10
SPICY TUNA	9	10
SPICY SALMON	9	10
CRUNCHY SPICY SALMON	10	11
CRUNCHY SPICY TUNA	10	11
DYNAMITE tempura shrimp, tempura flake, spicy aioli	10	12
EEL & AVOCADO unagi, avocado	13	15
DRAGON tempura shrimp, unagi, avocado		18
RED DRAGON tempura shrimp, salmon		18
NEGI TORO bluefin tuna belly, scallion		16
NAOMI grilled egg plant, peppers, zucchini, caramelized onion		16
SOFT SHELL CRAB softshell crab, avocado, truffle unagi sauce		18
LOBSTER lobster, avocado		20
YUZU shrimp, avo, cucumber, fish egg, salmon, scallop		20
YUZU VEGGIE ROLL (asparagus, yam, avocado, cucumber)		15
AVOCADO ROLL		10
CUCUMBER ROLL		8

Finnish

dessert

YUZU CREME BRULEE yuzu essence, yuzu peel	10
YUZU CHEEZE CAKE yuzu essence, cheese	10
MONAKA ICECREAM crisp wafer, fruit, choice of ice cream	8
ICE CREAM green tea, red bean, or black sesame	5

Drink

beverage

PERRIER	3.5
SAN PELLEGRINO	10
EVIAN/FIJI	3.5
SODA	3
ICED TEA	3

beer

ASAHI SUPER DRY	330ml bottle/500ml can	6/10
KIRIN ICHIBAN	473ml can	10
SAPPRORO PREMIUM	355ml bottle/500ml can	6/12
HITACHINO WHITE ALE	330ml bottle	10

wine

HOUSE RED / WHITE	glass/bottle	10/40
SAUVIGNON BLANC	glass/bottle astrolabe	16/80
CHARDONNAY	glass/bottle sonoma cutrer	16/80
PINOT NOIR	glass/bottle meiom	16/80
CABERNET SAUVIGNON	glass/bottle liberty school	16/70

sake

HOT SAKE	tokkuri small/large	9/16
KUBOTA	720mlbottle	140
IZUMI YUZU COLLINS	(glass/750ml)	16/70
TAMANO HIKARI -dai ginjo	300ml	75

Begin

YUZU STARTER agedashi tofu, yakinasu, tuna avo tartare, wakame salad	35
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hot

AKADASHI MISO manila clam, akamiso, mitsuba	7
EDAMAME young soy bean, kosher salt	5
AGEDASHI TOFU tofu, tentsuyu, daikon oroshi	7
TEMPURA APPETIZER shrimp, seasonal veg	12
SHISHITO PEPPER shishito, shichimi pepper	6
GYOZA beef & veg dumpling, daizu su	8
YAKINASU grilled eggplant, bonito flake, dashi shoyu	10
SOFTSHELL CRAB bubu arare yuzu ponzu, wasabi tartar	15
KARAGE madaï fish	30
SAKURAEBI TEMPURA tiny japanese shrimp, tentsuyu, shiso leaf	15
SCALLOP & SHIMEJI hokkaido scallop, honey mushroom, sake butter	25
HAMACHI SHIOYAKI yellowtail neck, kosher salt, grated daikon	15
WAGYU TATAKI momiji oroshi, roasted garlic ponzu, mustard seed	40

cold

WAKAME seaweed salad, sesame vinegar dressing	6
ASIAN PEAR SALAD asian pear, mizuna, tofu, fuji apple dressing	15
SPICY SASHIMI SALAD mizuna, arugula, arare, roasted seaweed, kochijang ai oli, greens	20
TUNA TATAKI SALAD red onion, oba, microgreen, arare	20
TUNA AVO TARTARE tuna, avocado, roasted garlic oil, yuzu ponzu	18
SUSHI TASTING chef's selection, 4pcs, seasonal nigiri	20
SASHIMI TASTING chef's selection, 6pcs, seasonal sashimi	28
OYSTER ON HALFSHELL fresh oyster, yuzu salsa	15
OYSTER SHOOTER yuzu ponzu gelée, momiji oroshi, uni, tobiko	10
OHITASHI daily vegetable, ito katsuo, dashi shoyu	8